



THOMAS
VINEYARD
ESTATE

THOMAS VINEYARD ESTATE - TASTING NOTES

McLaren Vale - Estate Grown

2008 Thomas Vineyard Estate Shiraz

Tasting

Appearance - A dense inky colour, purple/red with black hues.

Nose - Pure varietal aromas of mulberry and ripe plum fruits with sweet spicy oak and a touch of chocolate.

Palate - The palate is rich and complex with powerful blackberry fruit, licorice, pepper and fine tannins. A luscious wine with layers of savoury oak, ripe concentrated berry fruit, acid and tannin length.

Ageing potential - A big powerful wine, young and lively now but will drink well and improve with further bottle maturation for at least 5-7 years.

The perfect accompaniment to beef, lamb, duck & venison.

Vintage

An almost perfect growing season paved the way for a remarkably strong vintage where all the best parcels of fruit were picked early, in ideal conditions.

Winemaking

Fruit was picked and immediately transported to the winery for processing. It is fermented under cool conditions with a selected yeast strain to retain the aromatic characteristics of the fruit while developing the structure and tannin backbone of the wine.

The wine once fermented was pressed then seeded with a selected malolactic culture again to enhance and retain the fruit characteristics. After malolactic fermentation is completed the wine is racked into predominantly French oak for maturation. A mixture of new and old oak barrels is used to give an elegant complexity of oak characteristics.

During the 15 months maturation in oak the wine is racked to assist its clarification and reduce the need for filtration of the finished wine.

Minimalist handling techniques have been utilised at all stages of the production of this wine in an attempt to reduce maceration of fruit and retain as much of its premium fruit character while still enhancing the structure and intense flavour of the wine.

Technical aspects

Geographic region - McLaren Vale | **Picking date** - 29th Feb 2008

Variety - 100% Shiraz - Estate grown

Sugar level - 14.5 Baume

Alcohol - 14.9% | **Residual sugar** - 2 g/L

Bottling date - May 2010 | **Cellaring potential** - 5 to 7 years

